



DRINK MENU

Signature Drinks

Peach Margarita | 13.00

Cazadores Tequila, Triple Sec, Sweet & Sour Mix, Peach Nectar, Lime Juice

The Muddy Dog Mocktail | 9.00 (NA)

Root "The Hound" Mixer, Pineapple Juice, Ginger Beer

Wine List

HOUSE WINE | 8.00

Pinot Grigio | Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Merlot | Pinot Noir | White Zinfandel

FRANKLIN HILLS WINES | 9.00 | 33.00

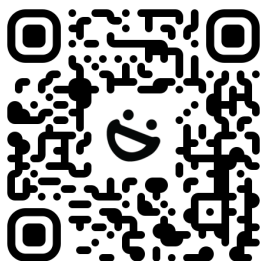
Sir Walters Red | Trio | Katie's Creek | White Jade | Catabwa

PREMIUM WINE

Chateau Ste. Michelle Riesling	13.00 49.00
Cupcake Prosecco	49.00 (Bottle Only)
Ecco Domani Pinot Grigio	13.00 49.00
Liquid Light Sauvignon Blanc	13.00 49.00
Tenuta Secolo IX Pecorino	12.00 45.00
William Hill Chardonnay	12.00 45.00
Alamos Malbec	12.00 45.00
Franciscan Cabernet	13.00 49.00
Robert Mondavi Pinot Noir	13.00 49.00
Smoking Loon Merlot	12.00 43.00

Like our food?

Scan the QR Code and let us know what you thought about your evening!



Draft List

YUENGLING DRAFTS

	DRAFT	MUG FILL
Traditional Lager 4.5%	8.00	10.00
Light Lager 4.0%	8.00	10.00
FLIGHT 4.2%	8.00	10.00
Lord Chesterfield Ale 5.4%	8.00	10.00
Black & Tan 4.6%	8.00	10.00
Bongo Fizz 4.5%	8.00	10.00
Yuengling Bock 5.3%	8.00	10.00

FAN FAVORITES

	DRAFT	MUG FILL
Angry Orchard 5.0%	9.00	11.00
Dogfish 60 Minute 6.0%	9.00	11.00
Deschutes Fresh Haze IPA 6.5%	10.00	12.00
Guinness 4.2%	9.00	11.00
Miller Lite 4.2%	8.00	10.00
Shock Top 5.2%	9.00	11.00
Sweetwater 420 5.7%	9.00	11.00

Bottled Beer

Heineken 0.0 | 4.00

Yuengling Lager | FLIGHT | Miller Lite | Woodchuck Amber | 5.00

Amstel Light | Heineken | Corona | Guinness 0 | 6.00

Lagunitas IPA | 7.00

Truly Wild Berry | 9.00

FRANKLIN HILL
VINEYARDS





DINNER MENU

Shareables



Entrées

Spinach Artichoke Dip | 8.00

House Tortilla Chips, Creamy Spinach Dip

Wiz Kidz Pierogis | 11.00 (VG)

Sautéed Onions, Sour Cream, Scallions

Garlic Parmesan French Fries | 10.00 (VG)

Crispy Fries, Tossed with Garlic Oil, Gremolata, Grated Parmesan

Served with a side of Roasted Truffle Aioli

ADD Cheese + 4.00

Order of French Fries | 8.00 (VG)

ADD Cheese + 4.00

Caesar Salad | 10.00

Fresh Chopped Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

ADD Fried Chicken Tenders + 4.00

Pairs well with a Yuengling Lord Chesterfield Al

Caprese Flatbread | 14.00 (VG)

Roasted Garlic Pesto, Fresh Mozzarella, Oven Dried Tomatoes, Balsamic Glaze

Substitute a Cauliflower Crust (AVG) + 4.00

Pairs well with Franklin Hills Katie's Creek

Bourbon BBQ Pork Flatbread | 16.00

Alfredo Sauce, Bourbon BBQ Sauce, Provolone & White Cheddar Cheese Blend, Crispy Onions, Scallions

Pairs well with a Yuengling Bongo Fizz

Cavatappi al la Vodka | 16.00

Cavatappi Pasta, Creamy Vodka Sauce, Shaved Parmesan

Pairs well with a Liquid Light Sauvignon Blanc

SteelStacks Signature Smash Burger | 16.00

House Made Beef Patty, Smoked Cheddar, Lettuce, Tomato, Bacon Jam, Pickles,

Served on a Toasted Brioche Roll with Stacks Kettle Chips

Upgrade to Fries or Side Salad +4.00

Substitute Impossible Burger (VG) +5.00 | ADD Bacon + 4.00 | ADD Caramelized Onions +4.00

Pairs well with a Yuengling Traditional Lager

Southern Fried Chicken Tender Basket | 14.00

Southern Fried Chicken Tenders; Served with French Fries, and Choice of Sauce.

Dipping Sauces: Honey Mustard, BBQ Sauce, Buffalo Sauce or Jerk Sauce

Pairs well with a Yuengling FLIGHT

Whiskey Glazed Toffee Cake | 9.00

Fresh Berries, Caramel Sauce

Pairs well with a Yuengling Black & Tan

Strawberry Short Cake | 9.00

Seared Pound Cake, Fresh Strawberry Compote, Chocolate Mousse

Pairs well with Franklin Hills Sir Walters Red

April



2024

AVG= Avoiding Gluten | VG= Vegetarian | V= Vegan